Thinking of you

Electrolux

DITO

Planetary Mixers

Superior
performance,
home-baked
goodness

Give your customers a little taste of home

Bakeries
When variety is of utmost importance. Satisfy even the most demanding customers by offering specialty breads for all occasions.

Pastry shops
Prepare even the most delicate desserts and make your customers smile.

Schools
From culinary schools to high productivity kitchens, mix dough and sauces with ease.

Planetary mixers 10.5, 21 and 32 quarts

Electrolux Dito offers a complete range of planetary mixers designed to withstand the strong demands of bakery and pastry making.

XEM10

XEM10 (10.5 quart counter model) satisfies the many requirements of professional bakeries. Knead all types of doughs and pastry, mix sauces and emulsify creams

- **3 fixed speeds** and **electronic variable speed** allow an **accurate setting** of all **parameters**
- Motor (**1 hp**) with frequency variator permits a precise adjustment of the planetary mechanism speed between 26 and 180 rpm
- **Splash proof planetary system** ensures water does not enter the mechanism
- **18/8 stainless steel bowl**, 10.5 quart capacity
- Supplied with **3 tools**: stainless steel whisk, robust paddle and spiral hook. Tools rotate at speeds from 55 to 378 rpm
- **Stainless steel column** protects the motor and speed variator
- Height adjustable feet ensure stability
- User friendly touch button control panel for improved ergonomics and **protection against humidity** or jets of water
- Equipped with 0-59 minute timer for an even more **precise operation**
- The simple movement of the safety screen raises and lowers the bowl and at the same time stops the motor

Stainless steel column

Transparent safety screen

Touch button control panel

Kit (bowl, hook, paddle, whisk)

XEM20 (21 quart counter model) is an essential item for all kitchens that use fresh ingredients to prepare pastry bases, creams, mousses and mixtures of all types

- **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** with 10 levels ranging from 29 to 175 rpm
- The touch button control panel offers improved ergonomics and **protection against water jets** and dust
- Achieve the **best results** thanks to the integrated **timer (0-59 min.)**
- The powerful motor (**2 hp**) automatically stops when the bowl is lowered
- Supplied as standard: **18/8 stainless steel bowl** with easy to grip handles and three tools (stainless steel reinforced whisk, paddle and spiral hook). Tools rotate at speeds from 61 to 367 rpm
- Stainless steel wire safety screen **protects** the **operator** and permits **ingredients** to be **added without stopping** the machine
- Reinforced column and base for **added support** and **stability**

XEM20/30 (21/32 quart floor models) with **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** with 10 levels ranging from 29 to 175 rpm.

- Powerful and resistant **2 hp** motor
- **Waterproof** touch button control panel with 0-59 min. timer
- Supplied with **18/8 stainless steel bowl** and 3 tools (whisk, paddle, spiral hook). Tools rotate at speeds from 61 to 367 rpm
- Splash proof planetary mechanism **eliminates** the risk of **water entering** the system
- The safety guard can be removed for **easier cleaning**
- A **voltage loss system** requires the operator to press the start button in order to continue operation
- Added **protection against power failures**, power surges and overheating of the motor
- A bowl reduction kit (bowl, whisk, paddle and spiral hook) is also available on request
- **Wheel kit** (optional) for easier movement of mixer when not in use

Wire safety screen

Planetary mechanism

Reduction kit with 3 tools

Removable wheel kit

Planetary mixers 42, 63 and 84 quarts

A wide range of models which offer the best response to the heavy duty preparations in pastry making.

XEM40

XEM40 (42 quart floor model) specially designed for heavy duty bakery and pastry works.

- Powerful motor **3 hp** with strengthened transmission and heat treated gearing
- **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** with 10 levels ranging from 29 to 175 rpm.
- Supplied with **18/8 stainless steel bowl** and 3 tools (whisk, paddle spiral hook)
- Tools rotate at speeds from 63 to 361 rpm
- Kneading: average speed of 40 rpm with hook; Mixing: average speed of 80 rpm with paddle; Emulsifying: average speed of 160 rpm with whisk
- Lever for raising and lowering of the bowl
- Pivoting and removable rotating safety guard provides **protection for the operator** and **facilitates cleaning**
- A wide range of accessories such as bowl heating, bowl scraper and bowl trolley
- 22 quart bowl reduction kit with 3 tools available as an option

Bowl trolley

Removable spout

Bowl scraper

EM60 - 63 quart - mechanical speed variation

63/84 quart professional mixers. **Powerful motor (3 hp)** with an exceptional range of speeds, from 20 to 180 rpm

- **18/8 stainless steel bowl** with 3 tools supplied as standard. Tools rotate at speeds from 42 to 378 rpm
- Control panel with **timer**, bowl lighting, on/off and speed control. Geared reducer for the raising and lowering of the bowl
- Protected bowl to **avoid** the **risk of splashing** ingredients
- **Accessory hub** available upon request with a wide range of optional accessories
- The beater **stops in less than 3 seconds**, regardless of the speed
- Bowl trolley with wheels and bumper facilitates bowl movement (optional)

Bowl lighting

Accessory hub

Optional accessories

Meat mincer

Vegetable slicer

Puree strainer

model	capacity	hook*	paddle*	whisk*	notes
XEM10	10.5 quarts	12	11	30	counter model
XEM20	21 quarts	25	22	55	counter model
XEM20	21 quarts	25	22	55	floor model
XEM30	32 quarts	33	33	80	floor model
XEM40	42 quarts	40	44	105	floor model
EM60	63 quarts	66	66	130	floor model
EM80	84 quarts	88	88	160	floor model

*Hook: lbs of dough with 50% moisture content
*Paddle: lbs of potatoes for puree
*Whisk: max. number of egg whites

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The Company reserves the right to change specifications without notice.

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